

ABSTRACT

UHT TREATED 100 % NON-DAIRY WHIPPING CREAM

5 The present invention relates to a UHT treated 100 %
non-dairy whipping cream with high shape stability and/or a
very good surface texture and/or an overrun of at least 3.5.
Said whipping cream preferably contains less than 2% of
trans fatty acids, is free from any dairy product and free
10 from any protein source. The whipping cream according to the
present invention can be stored at temperatures up to 20°C
and thereby avoids frozen or cooled transport and/or
storage.

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(FIG. 2)